

## Cinnamon Fruit Biscuits

½ c. sugar

½ tsp. cinnamon

1 tube (12 ounces) refrigerated buttermilk biscuits, separated

¼ c. margarine, melted

10 tsp. strawberry preserves

1. Preheat oven to 375 degrees.
2. In a small bowl, combine the sugar and cinnamon.
3. Dip top and sides of biscuits in margarine, then in cinnamon-sugar.
4. Place on ungreased baking sheets.
5. With the end of a wooden spoon handle, make a deep indentation in the center of each biscuit.
6. Fill each biscuit with 1 tsp. of preserves.
7. Bake at 375 degrees for 15-18 minute or until golden brown.
8. Cool for 15 minutes before serving.

Yield: 10 servings

Note: This recipe was taken from:

Quick Cooking magazine, March/April, 2002

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**How much or how many?** Use the recipe to answer the following questions.

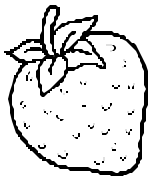
1. How many teaspoons of strawberry preserves?	10	15
2. How many eggs?	0	1
3. How much margarine?	$\frac{1}{2}$ cup	$\frac{1}{4}$ cup
4. How much sugar?	$\frac{1}{2}$ cup	$\frac{1}{4}$ cup

**Spelling** Circle the word or words in each row that are spelled wrong.

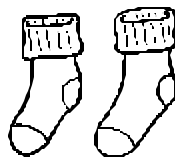
- fruit                      frut                      frute
- bowl                      bowl                      bowle
- bissuits                      biscuits                      bicuits
- spone                      spoen                      spoon

**Circle** the best answer for each question.

1. What fruit is used in this recipe?



2. What do you use when you take the hot pan out of the oven?



3. What is a baking sheet?

